

La Brasseria

M I L A N E S E

STUZZICHINI

Truffle arancini (V)	6
Bruschetta al pomodoro (V)	5
Bread basket (V)	3.5
Olives (V)	3.5
Focaccia Nonna Rosa	6

STARTERS

Minestrone (VE)(GF) Piping hot home-made minestrone soup	7
Melanzane alla parmigiana (V) Aubergine parmigiana	9
Calamari fritti Fried squid with home-made tartare sauce	10
Capesante saltate (GF) Sauteed scallops with a green sauce and pan-fired leeks	12
La Bandiera (V)(GF) Burrata with tomatoes and basil	13
Vitello Tonnato (GF) Veal with tuna mayo alla Piemontese	11
Carpaccio di manzo al tartufo e parmigiano Reggiano (GF) Thinly sliced beef with truffle and parmesan shavings (DOCG)	13
Tartare di Tonno (GF) Fresh tuna with capers, red onion, spring onion and mustard dressing	13
Prosciutto San Daniele e Melone San Daniele ham (DOCG) with melon	14

SALADS

LaB Cob Our very own chicken, bacon, avocado salad with LaB dressing	14/18
Superfood salad (GF)(VE) Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella / tuna +4 add chicken +7	11
Primavera Salad Cos lettuce, fennel, smoked salmon, cucumber, avocado and citronette dressing	13
LaB Manhattan Milanese Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing	14/18
Frittata della casa (GF) 2 eggs omelette with ham and swiss cheese served with salad and french fries	14

PASTA

All our Pasta is hand-made and hand-dried with Italian passion. Gluten free spaghetti and penne available	
Spaghetti pomodoro e basilico (V)(VE)	11
The Italian restaurant benchmark, spaghetti with cherry tomato sauce	
Paccheri alla Norma (V)	13
Nonna Rosa's palermitana recipe, tomato, aubergine and dried ricotta cheese	
La Carbonara	13
From the fields of Lazio, pasta with pancetta, pecorino cheese and eggs	
Lasagna fresca	13
A timeless recipe from our ancestry	
Taglierini asparagi e gamberi	19
Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic and chilli	
Linguine all'astice	32
Linguine with lobster, fresh chilli, garlic and cherry tomatoes	
Linguine alle vongole e bottarga	18
Linguine with clams, bottarga, chilli garlic and white wine	
Risotto alla Pescatora (GF)	17
Risotto with mix seafood, garlic, chilli and parsley	
Gnocchi alla Sorrentina (V)	14
Fresh gnocchi with tomato sauce, mozzarella and basil	

PIZZA

Gluten free option available	
LaB classica (V)	12
Tomato and fresh buffalo mozzarella, what more does one need?	
Crudo e rucola	16
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket	
La Diavola di Marylebone	15
Tomato, mozzarella, spicy Calabrese salami and chilli	
Vegetariana (V)	14
Tomato, mozzarella, mushroom, aubergine and spinach	
Puglia	17
Mozzarella, coppa cured meat, sun-dried tomato and burrata	
Bresaola	17
Mozzarella, fresh tomato, bresaola, rocket and parmesan shavings (DOCG)	
Prosciutto e Funghi	15
Tomato, mozzarella, ham and mushrooms	

HOUSE SPECIALS

Fettuccine della casa (V)	18
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	
Little Italy Chicken Parm	22
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan	

MAINS

Fegato alla Veneziana (GF)	25
Calf's liver Venetian style or pan fried with butter and sage served with green beans and pancetta	
Cotoletta alla Milanese	29
Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan	
Filetto di manzo (GF)	32
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes	
Branzino alla Livornese (GF)	25
Grilled wild seabass with tomato, olives and capers sauce served with caponata	
Salmone Quasi Vivo (GF)	24
Lightly grilled wild salmon with pea puree	

Tonno in crosta di sesamo(GF)	25
Tuna fillet in a sesame crust served with a sweet corn sauce, celery & carrot salad	

SIDE

French fries	5
Sweet potato fries	6
The crispiest Zucchini fritti	6
Spinach / Broccoli	5
LaB roast potatoes	5
Fresh tomato and red onion salad	5
Mixed salad	5
Green salad	5

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DOCG) Denomination of Controlled and Guaranteed Origin

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill